H·LENTSCH
WEINGUT-TENUTA

Lagrein Morus

Magnum DOC 2019
1,5 l

With its deep garnet red colour, slightly lighter at the edge, this Lagrein has intense hints of ripe dark fruits (cherry, plum, blackberry), fine dark chocolate, and a note of herbs and slightly earthy forest aromas. The tannins are light, firm and velvety, the acids are very light and lively. Complex on the palate with intense aromas of dark fruit, coffee and light toasted notes. The harmony of concentrated ripe fruit, complex body and pleasant acidity underlines the exceptional quality of the product.

Information sheet

Vintage	2019
Grape variety	100% Lagrein
Growing area	South Tyrol Bassa Atesina
Height a.s.l.	320-350 m
Soil quality	medium light alluvial soil on red porphyry
Climate	continental
Slope orientation	West
Vine training method	Pergola - Guyot wire trellis
Harvest season	Late September

Vinification	Stainless steel barrel
Fermentation temperature	28-30°C
Maturation in wooden barrels	18 months in barrique - Tonneau
Bottle-ageing	18 months

Analytical data

Alcohol content	13.5% Vol.
Total acid	5.37 g/l
Residual sugar	0.40 g/l
Sugar-free extracts	31.80 g/l

Best served with

A perfect accompaniment to all game dishes, strong soups, red grilled meat and hearty specialities.

Recommended glass type

Large Bordeaux or Burgundy glass

Serving temperature

16-18°C